Wilma & Frieda
PALM SPRINGS

COMFORT FOOD WITH A TWIST

PALM SPRINGS BRUNCH

EENY
Two eggs any style, with choice of hash browns, house potatoes, fruit, or mixed greens, choice of toast, house-made biscuit or English muffin. 16

MEANY
It's an "Eeny" with your choice of bacon or sausage. 18

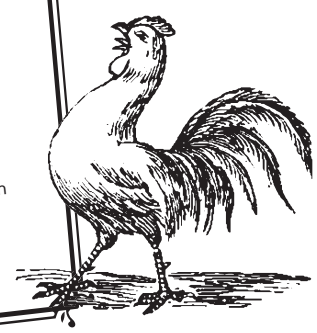
MINEY
It's the Meany but you get the best of both worlds – bacon & sausage. 19.5

MO
3 eggs any style, with choice of sausage or bacon, and classic thick cut French toast. (Does not include side of toast or potatoes) 19.5

Egg Whites Available. (2)

SKY'S THE LIMIT

FOR THOSE WHO KNOW NO BOUNDARIES!
3 eggs any style, both sausage and bacon, hash browns, choice of toast, house-made biscuit or English muffin plus choose one of our specialty French toasts. 28



ON THE SWEETER SIDE

CHURRO WAFFLE
A cinnamon sugar crusted waffle topped with Madagascar vanilla crème anglaise. Add choice of fruit: strawberries, mixed berries or banana (2.5) 14.5

BLACKBERRY CUSTARD FRENCH TOAST
Bread pudding-like French toast with house-made blackberry sauce & topped with fresh blackberries. 15.75

KIM'S BANANA CARAMEL FRENCH TOAST
Brioche thick cut bread topped with a drizzle of sour cream.
Mmmm good! 15.75

PANCAKES (TRADITIONAL OR MULTI-GRAIN) 12

GLUTEN-FREE PANCAKES Add whipped cream (1) 14

BELGIAN WAFFLE
Add choice of fruit: strawberries, mixed berries or banana (2.5). Add whipped cream (1) 13

GRANOLA & VANILLA YOGURT
Add choice of fruit: strawberries, mixed berries or banana (2.5). 12.5

CLASSIC THICK CUT FRENCH TOAST
Add choice of fruit: strawberries, mixed berries or banana (2.5). 12.5

Gluten Free Bread Option. (2)

SCRAMBLE
BUILD YOUR OWN

PICK THREE ITEMS
Served with choice of side. Also served with choice of toast, house-made biscuit or English muffin. 1.25 for each additional item. If more than 5 items are ordered we suggest getting an extra egg. 19.75

- Ham
- Tomato
- Blue Cheese
- Sausage
- Avocado
- Pepper Jack
- Chicken Sausage
- Sun-Dried Tomatoes
- Mozzarella
- Bacon
- Mushrooms
- Provolone
- Bell Pepper
- Olives
- Jack
- Onion
- Cheddar
- Havarti
- Spinach
- Gruyere
- Jalapeno

Short Rib Option. (3.5) Gluten Free Bread Option. (2)

CHRISTMAS ENCHILADAS*

You can have a little Christmas celebration every day of the year! Marinated shredded chicken between layers of corn tortillas. Striped with green chile verde sauce on one side and house made red sauce on the other. Topped with two eggs cooked your choice, with a drizzle of crema and cotija cheese. 19.75

HOUSE SPECIALTIES

All house specialities are served with a choice of hash browns, house potatoes, mixed greens or fruit. Also served with choice of toast, house-made biscuit, or English muffin (unless noted*)

Egg Whites Available. ($2)

SIGNATURE GRIDDLED MEATLOAF & EGGS
You're gonna love this! A thick cut of homestyle meatloaf topped with two eggs any style. 21.25

MARK'S SHORT RIB EGGS BENEDICT*
Two eggs on a house made English muffin, short rib, house-made hollandaise, & topped with arugula. 23.5

BJ'S – SHORT RIB SCRAMBLE & MOZZARELLA
Made with two eggs, mushrooms & onion. 21.25

FILET & EGGS – 6oz FILET MIGNON
Harris Ranch filet cooked to perfection. Served with two farm fresh eggs. 31

BERNIE'S CHILE VERDE WITH PORK & BRIE OMELET
Topped with a drizzle of sour cream. 20.5

CHEF CHAD'S BISCUITS & GRAVY*
Best ever! Why? The gravy has BOTH sausage & pecan wood bacon, topped with two eggs. 18.5

BENNY'S BENNIE – THE ORIGINAL*
Two eggs on house-made English muffin, house-made hollandaise & Duroc Pork**. 19.5

CHICKEN SAUSAGE, TOMATO & GOAT CHEESE OMELET 20.5

AVOCADO, TOMATO, MUSHROOM OMELET WITH QUESO FRESCO 20.25

CALIFORNIA BENNY*
Two eggs on a house-made English muffin, tomato, avocado & house-made hollandaise. 20.5

SOY-RIZO SCRAMBLE
All the same spice & taste of chorizo without the heavy guilt. Made with two eggs, bell peppers, onions, avocado, and a drizzle of sour cream. 20.5

CHILAQUILES WITH SOY-RIZO, EGG & QUESO FRESCO
Topped with avocado, crema & onion (Gluten-Free)
*not served with choice of side or bread. 19.25

JUMBO SHRIMP & GRITS
Three cilantro marinated shrimp served on a bed of cheesy grits. 25.5

ZUCCHINI SPIRALS & EGGS
Fresh zucchini cut into spirals, sautéed with garlic, pesto, fresh spinach, diced tomato, topped with two eggs cooked your way, and garnished with pine nuts. Served with choice of bread and side. 19.5

BANGERS & RINGS BENNY
A house-made English muffin, topped with a grilled cheddar sausage with house-made panko breaded onion rings, cradling two poached eggs with a hollandaise drizzle. 21

SIGNATURE SALADS

FRESH STRAWBERRY SPINACH SALAD
With toasted caramelized pecans, red onion, and poppy seed dressing. Add Chicken Breast (8). 19.5

CAESAR SALAD
Chopped romaine lettuce tossed with house made Caesar dressing, croutons, lemon, and topped with parmesan cheese. Add whole anchovies (3). Add Chicken Breast (8). 18

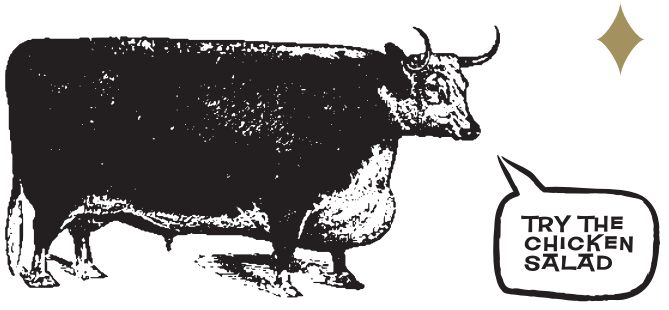
FILET STEAK SALAD
Two 3 oz. medallions on a bed of artisan lettuce mix, fresh tomatoes, fried mushrooms & shallots tossed in a bleu cheese vinaigrette. 29

BBQ CHICKEN SALAD
Artisan lettuce mix with yellow corn, quinoa, jicama, fresh diced tomatoes, red onion, tossed in a BBQ ranch dressing, topped with corn tortilla crisps. 21

ROASTED CORN & AVOCADO SALAD
Roasted sweet corn mixed with roasted poblano pepper, diced tomato, jicama on a bed of artisan greens, tossed in a cilantro dressing and garnished with corn tortilla crisps. Add Chicken Breast (8). 19

ROASTED TURKEY COBB SALAD
Chopped romaine with house roasted pulled turkey breast, tomatoes, bleu cheese crumbles, hard boiled egg, fresh bacon bits, avocado. Served with a choice of dressing. 21

HOUSE SALAD
Artisan lettuce mix with sliced almonds, shaved gruyere, cucumber & shallots. Served with a choice of dressing. 15.5



HAMBURGER!

YOU GOTTA TRY THIS!
Pat LaFrieda (no relation) award winning chopped chuck & short rib patty. All burgers served on a fresh Amish bun with lettuce, tomato, garlic aioli and choice of fries, tots, mixed greens, or fruit. 20.5

MAKE YOUR BURGER YOUR OWN:
- Bacon. 4
- Cheese. 1.5
- Jalapenos. 1
- Sauteed Onions. 1
- Avocado. 3
- Egg. 3

CHEESE SELECTIONS:
Brie, Cheddar, Pepper Jack, Gruyere, Havarti, Jack, Mozzarella, Provolone, Bleu cheese

I'LL HAVE WHAT SHE'S HAVING!

Served with choice of fries, tots, mixed greens, or fruit.

TARRAGON CHICKEN SALAD SANDWICH
Served on a croissant with dried cranberries, pecans & mayonnaise. 19.95

CAPRESE SANDWICH
Your choice of toasted bread with roma tomato, fresh mozzarella cheese, fresh basil leaf with an avocado basil spread. 19.95

GRILLED CHICKEN & SUNDRIED TOMATO SANDWICH
Your choice of toasted bread with arugula, garlic aioli and melted provolone. 20

CLASSIC FRESH HOUSE ROASTED TURKEY
Your choice of toasted bread with jack cheese, bacon, lettuce, tomato, avocado & mayonnaise. 21

ROASTED VEGETABLE SANDWICH
Your choice of toasted bread with roasted eggplant, zucchini, yellow squash, red onion, tomato, lettuce, and avocado aioli. 19.95

ROASTED CHICKEN & CRISPY MUSTARD BACON SANDWICH
House roasted chicken breast, dijon mustard crispy bacon, lettuce, tomato, pickled onion and garlic aioli, served on your choice of bread. 21

CLASSIC CHICKEN
Your choice of toasted bread with grilled chicken with gruyere cheese, fresh tomato, avocado, mayo & red onion. 19.95

BLT & AVOCADO
Thick-cut smoked bacon, lettuce, fresh tomato, mayo on toasted bread of your choice. 20.5

MELTS

Served with choice of fries, tots, and sour dough or multi grain.

HOUSE-MADE TUNA & CHEDDAR 19.5

SIGNATURE MEATLOAF & CHEDDAR 19.95

SHORT RIB & JACK
Includes pickled onions & arugula. 21.5

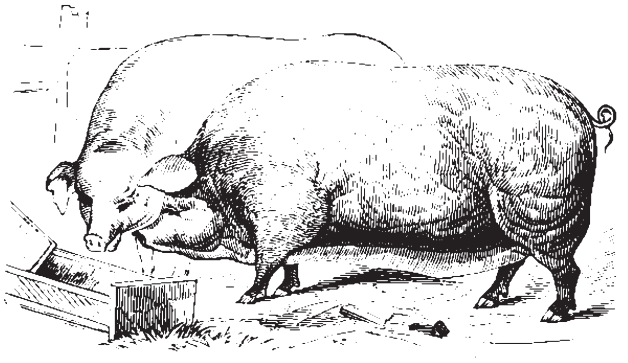
ASPARAGUS, TOMATO, HAVARTI
With red pickled onions. 18.5

NEW!

SHISHITO CRISPY MUSTARD BACON
Shishito pepper crispy mustard bacon grilled cheese with havarti, provolone and gruyere. 21

NEW!

FRENCH ONION GRILLED ROAST BEEF MELT
Whole grain mustard, grilled French onions with gruyere and rich roasted beef. 21



DUROC PORK has been carefully selected for its superior tenderness and flavor. Known as the "Black Angus" of pork.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness. While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Please consult with your health care practitioner before consuming any food or drink.

Corkage fee $15
For parties of 6 - 7 an 18% gratuity will be added to the bill.
For parties of 8 or more a 20% gratuity will be added to the bill.
Split Plate Charge $4.00